

Junior Department

PRESERVED FOODS

Coordinator: **Kathie Woolard**, Greenbrae

Judges: **Cris Cochran**, Napa • **Shirley Dempel**, Windsor

Kaylynn Van Saun, Redwood Valley • **Angela Zoldos**, Santa Rosa

Timeline & Rules

To Enter: either **Register Online** by Monday, June 1 at marinfair.org
or **deliver your Entry Form** by Thursday, May 14, 5 pm, Fair Office

2020 Registration Fee: \$1 per person online, \$2 per person via paper form

Entry Limit → Two entries per Exhibitor per class

Entry Fee → \$2 per entry

Exhibits Received → Friday, June 5, 3 pm to 7 pm &
Saturday, June 6, 10 am to 5 pm, Exhibit Hall

Release of Opened Jar → Tuesday, June 9, 9:30 am to 4:30 pm, Fair Office
**Opened jars not picked up at this time
will be discarded.**

Exhibited Jars Released → Tuesday, July 7, 12 Noon to 7 pm, Exhibit Hall

1. Local and State Rules govern this competition.
2. **Eligibility:** Open to all Junior residents of Marin and Sonoma Counties. All entries in these Divisions must be home prepared and canned or packaged by the exhibitor within one (1) year of the opening day of the Fair. Items which have been shown at any previous Marin County Fair are not eligible. All products being considered for cash awards, which have not otherwise been eliminated from consideration, will be opened.
3. **Number of Jars:** ENTRY REQUIREMENT: EACH ENTRY TO CONSIST OF TWO IDENTICAL CONTAINERS OF THE SAME PRODUCT. One container will be opened for judging and returned to the Exhibitor; the other, if meeting all qualifications, will be placed on display during the Fair.
4. **Type of Containers:** A Standard Jar specifically designed for canning purposes must be used. Other types of jars are not acceptable. No paraffin seals. All canning must be in sealed jars (sealed lids with rings).
5. **Non-Acid Foods:** All vegetables, meats, poultry, and fish must be canned under pressure. Low-acid fruit, such as figs, should be made more acidic by adding lemon juice as directed in the University Agriculture Extension Service leaflet, "Home Canning of Fruits". Tomatoes and fruits (not including their juices) must be processed in a boiling water bath.
6. **Labeling:** **ALL EXHIBITS MUST BE LABELED** with Exhibitor name, entry type, date of canning/drying, & type of canning/drying method on the bottom of container.

Junior Division 379 Preserved Foods

Entry Fee – \$2 per entry

Rules -

- Quantities:
 - Dried Foods** - Minimum 2 ounces of product
 - Soft Spreads** - Glass Container - Minimum 1/2 pint
 - Fruits, Vegetables & Pickled Foods** - Glass Container - Minimum 1 pint
- For all entries please specify kind on entry form - Examples: Strawberry Jam, Pickled Beets, Beef Jerky, etc.

Class

- Dried Fruit, 8 pieces in plastic zip lock bag
- Dried Herbs or Spices, spice sized jar – one or one set
- Dried Meat or Fish, 6 pieces in plastic zip lock bag
- Dried Vegetables, 8 pieces in plastic zip lock bag
- Fruit, Canned
- Butters, Conserves, Marmalades, and Preserves
- Jams
- Jellies
- Pickles & Relishes
- Sauces
- Vegetables, Canned
- Any other Preserved Food, please specify on entry form
- Any Home Grown Preserved Food, please specify on entry form

Danish System of Judging – Awards Offered per Class

1st Place - \$5 & Ribbon • 2nd Place - \$4 & Ribbon • 3rd Place - \$3 & Ribbon

Best of Show – \$25 & Rosette Ribbon

courtesy of ~ Donna Bellucci Rich & Gary Rich, Novato

Junior Preserved Foods Championship High Point Exhibitor – \$25 & Rosette Ribbon

<u>Points Breakdown:</u>	<u>Award</u>	<u>Points Earned</u>
	1 st Place	5
	2 nd Place	4
	3 rd Place.....	3
	Best of Show.....	5